

LONDON INN

the village pub on the green
REAL ALES | REAL FOOD | REAL PUB

Monday – Tuesday

Select Dishes 2 for £25

Wednesday

Tapas Evening

Thursday

2 Rump Steaks for £25

Friday

2 fish specials £25

Sunday Menu

Served on Sundays only from 12 – 5.15pm

Our Sunday menu consists of a selection of tapas,

a mix of mains from our full menu with a choice of desserts

Sunday Roast

All come served with chefs' selection of vegetables, Yorkshire pudding,
roast potatoes & gravy

28 Day aged Roast Rump of Beef - Whole Roasted Quail –

Garlic & Herb Chicken Breast – Nut Roast –

16oz West Country Lamb Shank (£3 Surcharge)

Tapas

Choose 1 - £6.95 // 2 - £12.95 // 3 - £17.95 // 5 - £25.95 or all 12 for £50

Monkfish Goujons, Crab Croutons, Clams, Whitebait, Pesto Potatoes, Sticky Sausage Bites, Tiger Prawns, Cajun Chicken & Cheese, Sweet Potato Wedges, Lamb Koftas, Hummus, Beef Tacos

Sample Main Menu

Rump Steak

8oz 28 day aged Rump steak, cooked medium rare & served with chips,
vine tomatoes, peas & your choice of peppercorn or blue cheese sauce

£19.95

Roasted Quail

Whole quail roasted with rosemary butter, served on a sweet potato, leek & red onion stack
with parsnip crisps & a mushroom cream sauce

£20.95

Lamb Shank

16oz west country lamb shank, braised in a red wine gravy & served on chive mash potato
with a roasted root vegetable mix of swede, baby turnips & celeriac

£24.95

Chicken & Chorizo Hash

New potatoes sauteed with chorizo, leeks, peas & red onions topped with sliced panko chicken
breast &

finished with a roasted red pepper coulis & Cajun cheese sauce

£18.95

Steak & Stout Pie

Our very own beef & Guinness pie served on a horseradish mash potato
with a side of seasonal vegetables & gravy

£18.95

Sticky Chick Burger

Chicken thighs cooked with paprika, garlic, chilli & honey
topped with red onion, cucumber & yoghurt

£17.95

Big Brunch Burger

Garlic roasted field mushroom, hash brown & guacamole all topped with a poached egg (Ve)

£17.95

The Double Beef Burger

Our hand pressed steak burger topped with barbacoa pulled beef, Cajun cheese sauce & sliced gherkins

£17.95

Fish & Chips

Hand battered fish served with chips, peas, chefs tartare sauce & a wedge of lemon

£18.95

Moules

Mussels cooked in a white wine & garlic cream sauce, served with chips & slices of crusty baguette

£18.95

Ten Fish Platter For Two

A shellfish bowl of mussels, clams & langoustine in white wine & garlic cream sauce, garlic & chilli tiger prawns, parmesan crusted scallops, breaded whitebait, sliced smoked salmon, hand battered monkfish tails, crab croutons & a pan fried hake fillet served on a pile of chips with chefs tartare sauce & crusty baguette

£59.95

Scallop Risotto

White wine, garlic & cauliflower risotto, topped with pan fried scallops, a black pudding crumb & garnished with garlic chives

£21.95

Hake Tagliatelle

A fresh pan fried Brixham market Hake fillet sat on Tagliatelle tossed in a carbonara style sauce with pieces of smoked bacon & samphire

£20.95

Triple Squash Risotto

Squash, spinach, garlic & white wine risotto with roasted chunks of squash topped with a fried squash nest

£18.95

Mushroom & Pesto Pasta

Pan fried button mushrooms, pine nuts & red onions, tossed with tagliatelle, spinach & pesto finished with parmesan

£17.95

Nut Roast

A mushroom, chestnut & spinach roast served with a sweet potato, leek & red onion stack, cauliflower puree, cauliflower crumb & pot of gravy

£17.95